

University of Montana

## ScholarWorks at University of Montana

---

Syllabi

Course Syllabi

---

Fall 9-1-2006

### CUL 158T.01: Short Order Cookery

Wynne Wakley

*University of Montana - Missoula*, [wynne.wakley@mso.umt.edu](mailto:wynne.wakley@mso.umt.edu)

Follow this and additional works at: <https://scholarworks.umt.edu/syllabi>

## Let us know how access to this document benefits you.

---

### Recommended Citation

Wakley, Wynne, "CUL 158T.01: Short Order Cookery" (2006). *Syllabi*. 10657.  
<https://scholarworks.umt.edu/syllabi/10657>

This Syllabus is brought to you for free and open access by the Course Syllabi at ScholarWorks at University of Montana. It has been accepted for inclusion in Syllabi by an authorized administrator of ScholarWorks at University of Montana. For more information, please contact [scholarworks@mso.umt.edu](mailto:scholarworks@mso.umt.edu).

**THE UNIVERSITY OF MONTANA--MISSOULA  
COLLEGE OF TECHNOLOGY  
CULINARY ARTS DEPARTMENT**

**COURSE SYLLABUS**

**COURSE NUMBER AND TITLE:** CUL 158 Short Order Cookery

**DATE REVISED:** Fall 2006

**CREDITS:** 3

**PREREQUISITES:** CUL 151 and CUL 175 online with a 2.0 or better

**FACULTY:**

**Chef Wynne Wakley**

**EMAIL:** [wynne.wakley@mso.umt.edu](mailto:wynne.wakley@mso.umt.edu)

**PHONE:** 243-7880

**OFFICE:** Culinary Trailer

**HOURS:** by appointment

**Station Hours:** Breakfast Cookery Station 7:00 A.M. – 12:30 P.M.

Sandwich Station 8:00 A.M. – 1:00 P.M.

**COURSE DESCRIPTION:**

Hands on experience in all facets of short order cookery. Emphasis on multi-tasking; coordination, presentation, basic food preparations. Cooking techniques will include Breakfast cookery, deep fired and griddle foods, hot, and cold sandwiches.

**STUDENT PERFORMANCE OUTCOMES:**

Upon completion of this course, the student will be able to:

1. Demonstrate knife skills and working knowledge of proper equipment use always, in a safe and efficient manner.
2. Demonstrate the ability to write food requisitions for recipes
3. Demonstrate the ability to cook safely, efficiently with hot oils following the guidelines for deep-frying
4. Research and develop a variety of daily hot and cold sandwich specials using the correct procedure for writing a standardized recipe.
5. Demonstrate the ability to utilize standard weights and measures to demonstrate proper scaling and measurement techniques
6. Demonstrate the ability to coordinate and prioritize orders, maintaining an orderly flow of foods and balanced presentation of foods on the plate.
7. Demonstrate an understanding of time management and the ability to organize the work area to optimize efficiency
8. Design and Produce a Breakfast Brunch.

## **STUDENT PERFORMANCE ASSESSMENT METHODS AND GRADING PROCEDURES:**

Students will be required to demonstrate daily production assignments requiring preplanning of methodology and recipes. Students will be evaluated on teamwork, professionalism, mise en place, quality of finished product, sanitation and organizational skills. All assignments, projects and tests will be assigned point values. Total points earned will be divided by points possible, and a letter grade will be assigned based on the following

### **Testing and Grades**

Tests	25 percent	100-90	A
Projects	25 percent	89-80	B
Daily Observations	50 percent	79-70	C
		69-60	D

### **ATTENDANCE POLICY:**

Attendance will be taken. Students may miss two class sessions during the semester with no negative impact on grade. A third absence will result in a full grade deduction. No make up is allowed for lab production. If students are absent for any reason, they will be accountable for any information disseminated and be held responsible for class notes, announcements of tests, and assignments.

### **PARTICIPATION:**

Students must demonstrate teamwork as consistent with industry. This is necessary as students contribute to the learning environment and become active learners by attending class and participating. Students who read text assignments prior to class will be equipped to participate and will obtain the most from this course.

### **DUE DATES:**

To receive full credit, assignments must be submitted by stated due dates. No late assignments will be accepted.

### **TESTS:**

Tests will be given during the semester as announced. Assignments for makeup tests will be made only if faculty is notified personally prior to the test. A score of zero will be averaged into grade determination for any missed test.

### **ACADEMIC HONESTY**

All students must practice academic honesty. Academic misconduct is subject to an academic penalty by the course instructor and/or a disciplinary sanction by the University.

All students need to be familiar with the Student Conduct Code. The code is Available for review online at <http://www.umt.edu/SA/VPsA/index.efm/page/1321>.

### **CELL PHONE POLICY:**

Cell phones must be turned off prior to class.

## **UNIFORM POLICY:**

Students will be required to be in full Culinary Uniform (See Addendum) to be accepted into class.

## **Primary Text**

Professional Cooking, 5<sup>th</sup> Edition, Wayne Gisslen  
Wiley Publishing

## **Other Materials**

Professional Cooking, 5<sup>th</sup> Edition, Chapters 20, 21

## **VIDEOS:**

EGG Cookery  
Timing and Organization- Meridian Education Corp.  
Knife care - CIA

**LEARNING ACTIVITY:** Breakfast Brunch  
Knife Care--CIA

## **SHORT ORDER COOKERY OUTLINE**

1. Handouts -Station Assignments -Syllabus
  - a. Breakfast Cookery Station
  - b. Sandwich Station
2. Equipment Orientation and Safety Review
  - a. Hood and Lights
  - b. Station Handbook
  - c. Student Knife Kits and Equipment storage
  - d. Sanitation bucket and Towels
  - e. Cooler temps and recording on temperature log
  - f. Setup of station coolers
  - g. Cooler breakdown procedure
  - h. Cutting boards and sanitation procedures
  - i. Flat grill orientation
  - j. Char Broiler orientation
  - k. Deep Fat Fryer orientation
  - l. Balance Scale and Digital Scale Orientation
3. Station Menu ordering procedures
  - a. Plating and different Sizes
  - b. Heat lamps and service line
  - c. Ordering from the Cashier
  - d. How to read the ticket

4. Food Requisitions and Ordering
  - a. Food requisitions must be properly filled out with items requested.
  - b. Turned into the Storeroom Chef the 24 hrs. before the food is needed.
  - c. Special Orders 5 day lead
  
5. Electric Slicer Orientation and Safety Review
  - a. Pull plug from outlet
  - b. Adjusting Blade safely
  - c. Slicing
  - d. Storage of meats and cheeses
  
6. Understanding eggs
  - a. Composition
  - b. Grades
  - c. Maintaining quality
  - d. Grades and Use
  - e. Size
  - f. Market forms
  - g. Sanitation
  - h. Salmonella food poisoning
  
7. Eggs and General Cooking Principles
  - a. Avoid cooking with High temperatures and Long Cooking times.
  - b. Coagulation and temperatures
  - c. Sulfur and what the green ring in hard cooked eggs means
  - d. Egg Foams
    1. Fat inhibits foaming
    2. Acid helps foaming
    3. Egg whites foam better at room temperature.
    4. Don't overbeat
    5. Sugar and foams
  
8. Cooking Eggs
  - a. Simmering in shell
  - b. Poaching
    1. Collect equipment
    2. Freshest Eggs
    3. Vinegar to water
    4. Bring water to simmer
    5. Break eggs into cup
    6. Simmer 3 -5 minutes
    7. Remove Eggs
    8. Serve immediately
    9. Hold for later
  - c. Standards of quality for Poached Eggs
    1. Bright & Shiny
    2. Compact
    3. Firm but tender

d. Frying Eggs Procedure

1. Collect equipment
2. Freshest Eggs possible
3. Add fat to Sauté pan
4. Break Egg into separate dish
5. Slide eggs into pan
6. Reduce heat to low & cook to order
  - a. Sunny side up, cook to set white, yolk is runny, no flipping
  - b. Basted, drops of water to pan, cover and steam tops of eggs, no flipping. Thin film of coagulated white, liquid yolks
  - c. Over Easy, fry and flip, cook until white is just set and yolk liquid
  - d. Over Medium, Fry and flip, cook until yolk is partially set
  - e. Over Hard, fry and flip, yolk is completely set

e. Shirred Eggs

f. Scrambled Eggs

1. Collect Equipment
2. Break eggs into a stainless bowl and beat just to blend (no aluminum)
3. Add milk or cream
4. Heat fat till drop of water sizzles
5. Cook over low heat stirring gently, don't brown
6. Eggs will be soft and set but still moist
7. Additions to Scrambled Eggs

g. Omelets

1. French Omelet
  1. High heat
  2. Conditioned Omelet Pan
2. Procedure for making a French Omelet
  - a. Collect Equipment
  - b. Beat 2 or 3 eggs
  - c. Place pan over high heat
  - d. Add clarified butter to pan
  - e. Add eggs to pan
  - f. Shake pan and stir eggs with circular motion and with backside of fork
  - g. Tilt pan and slide omelet to end of pan
  - h. Add filling to center of omelet
  - i. Fold Omelet sides over the center
  - j. Maintain oval shape and slide off to plate
3. American Omelet or Folded Omelet
  - a. Lower heat used
  - b. Cooked by lifting eggs up and allowing the liquid eggs to run under the cooked eggs
  - c. Easier method than the French Omelet.
4. Fluffy or Souffle Omelet
  - a. Made by beating the egg whites separately then folding into eggs yolks with milk added.
  - b. Poured into a hot buttered pan and finished in the oven.

#### 5. Frittatas and other Flat Omelets

- a. Vegetables, meats and cheeses added to the mixture and then cooked over low heat without stirring.
- b. Start cooking on stove top moving to the oven to finish off cooking.

#### 6. Souffles

1. Base ~ Heavy Bechamel sauce
2. Flavor ingredient
3. Egg whites, beaten.

#### 9. Pancakes

- a. Sift dry ingredients
- b. Combine liquid to dry do not overmix
- c. Using a 2 oz ladle or 1/4 C. Portions onto a greased 375 griddle.
- d. allow space for spreading
- e. Griddle pancakes until the tops bubble and bottoms are golden brown, turn.
- f. Recipe Pg. 625
- g. Scale recipe for 18 servings.

#### 10. Waffles

- a. Sift dry ingredients
- b. Combine liquid with dry, do not overmix
- c. Beat Egg whites until they form soft peaks, fold into batter
- d. Pour batter into greased, preheated waffle iron.
- e. Recipe Pg. 625
- f. Scale recipe for 18 servings

#### 11. French Toast

##### a. Bread

1. White pullman
2. French
3. Rich egg bread
4. Cinnamon Rolls
5. Bagels

##### b. Batter

1. Milk or cream are the usual liquid, mixed with egg to make a custard
2. Flavorings include Vanilla, Nutmeg, Cinnamon.
3. Soak bread in liquid for a few minutes
4. Cook bread on a well butter griddle until all the egg batter is cooked all the way through bread until it is firm to touch.
5. Dust with Powdered Sugar and serve with butters, syrups, preserves or fruit.

#### 12. Cereals

- a. Whole, cracked, or flaked cereals, oatmeal.
- b. Granular Cereals, Cream of wheat, Cornmeal, Farina.

#### 13. Breakfast Meats

- a. Bacon ~ Par cooked in a 350° oven
- b. Ham -Sliced and cooked on the griddle until golden
- c. Sausage -Cooked well done on griddle

#### 14. Cooking with Dry Heat Methods using Fat

- a. Guidelines for Deep-frying
  - 1. Proper temperature
  - 2. Overloading
  - 3. Good quality Fat
  - 4. 15" 20 % fat replacement
  - 5. Discard old Fat
  - 6. Avoid mixing strong flavored foods with mild
  - 7. Fry close to service time
  - 8. Protect fat from enemies

#### 15. Knife cuts and Hand tool Safety

- a. Sharpening with a 3- way oil stone, 20- Degree angle.
- b. Using a steel
- c. Knife maintenance storage and cleaning
- d. Basic Knife cuts
  - 1. Dice
  - 2. Brunoise
  - 3. Paysanne
  - 4. Batonnet
  - 5. Julienne
  - 6. Fine Julienne

#### 16. Sandwich Station

- a. Breads
  - 1. Pullman
  - 2. Rolls
  - 3. French or Italian
  - 4. Wheat whole or cracked
  - 5. Rye or Pumpernickel
  - 6. Pita
  - 7. Challa
  - 8. Focaccia
- b. Spreads
  - 1. Flavor
  - 2. Moisture
  - 3. Protection
- c. Fillings
  - 1. Importance of Fillings
  - 2. Meats
  - 3. Pork
  - 4. Poultry
  - 5. Cheese
  - 6. Fish and Shellfish



7. Mayonnaise based
8. Vegetable Items
9. Miscellaneous

d. Types of Sandwiches

1. Simple Hot
2. Open Faced
3. Grilled
4. Deep-Fried
5. Simple Cold
6. Multi-Decker
7. Open-Faced
8. Wraps

e. Station setup for Prepared to order Sandwiches

1. Prepare ingredients
2. Maximum efficiency
3. Sanitation
4. Portion Control

f. Equipment for Sandwich Station

1. Storage equipment
2. Hand tools
3. Portion Control
4. Cooking equipment